

Town of Reading 16 Lowell Street Reading, MA 01867-2683

HEALTH

Phone: (781) 942-9061 Fax: (781) 942-9071

Website: www.readingma.gov

TEMPORARY FOOD PERMIT APPLICATION

ORGANIZATION/BUSINESS NAME:	TEL:
OWNERS NAME/APPLICANT:	E MAIL:
ADDRESS:	TEL:
EVENT NAME:	DATE:
LOCATION OF EVENT:	TIME:
COMPLETE LIST OF FOOD:All food must be liste	ed (attach menu or use additional sheets if necessary)
Person in charge:(Print Name)	TEL:
Signature	Date:
Permit Fee \$25 payable to "Town of Reading".	Fee waived for Non-Profit. □

If propane is being used, you must contact the Fire	Prevention Officer at the Fire Department

FO	R OFFICIAL USE ONLY
Amount received:	By:
Approved/Reviewed by:	

Guidelines for Temporary Food Vendors

In order to ensure that safe and sanitary foods are served to the public, your temporary food permit is issued based on the following conditions:

- Your Certified Food Manager certificate, temporary food and propane permits (if applicable) must be conspicuously displayed on site.
- Only the foods stipulated on your temporary food permit may be sold.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts, etc. must be on site.
- o All potentially hazardous foods such as hot dogs, commercially pre-cooked sausages, hamburgers, prepared vegetables, must be maintained either above 140° or below 41°F.
- Only mechanical refrigeration or crushed/cube ice is allowed as a cooling medium. Foods shall not come
 in contact with water or undrained ice. Packaged foods may not be stored directly in ice if it is subject to
 the entry of water.
- Cooking temperatures are as follows:
 \$ Commercially pre-cooked products -140°F
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set up
 prior to food preparation. Bottled water with a pull out spout is acceptable. Check with the Health
 Department for other acceptable methods.
- All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, changing gloves or when hands become contaminated. All wrist jewelry and adornments must be removed.
- Bare hands may not contact ready to eat foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not readyto-eat.
- All equipment, utensils, containers etc. shall be in clean, sanitary condition. Where there are no ware washing facilities obtainable, a spare set of work utensils shall be available.
- o All carts must be thoroughly pre-cleaned before set-up at the event.

I have read and understood and agree to adhere to the above conditions.

- People handling the food shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
- Vendors licensed to sell scooped ice cream must store scoops individually in each tub of ice cream or provide dipper well with running water.
- o Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- o Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner approved by the Health Department. Refrigerated units must have thermometers.
- A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils, etc. Proper concentrations should be determined with pH papers. Concentrations are as follows: § Chlorine sanitizer: 50 100 PPM § Quaternary sanitizer: 200 PPM

If any of these conditions are not set up and maintained, your temporary food permit will be immediately revoked and you will be ordered to stop serving food.

If you have any questions regarding the above conditions, call the Reading Health Division at (781) 942-9061 prior to the event.

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Permit Holder		Date	